

Different Types of Biscuits

Biscuit Brigade



Source: [Country Living](#)

Rolled Biscuits



Known as a "baking powder biscuit." The dough is rolled out, then cut into rounds with a cutter and baked.

Drop Biscuits



A wet dough—more of a batter "dropped" onto a baking sheet, rather than using a round cutter.

Southern Buttermilk Biscuits



Loaded with butter and buttermilk, they're rich, flaky. Baking soda is also often added to the dough.

Angel Biscuits



Lighter, fluffier biscuits, made with yeast, that rise before the baking process begins. Technically they're not a quick bread, still considered a biscuit!

Shortcake



This popular cake shares the same dough that biscuits are made with. Often served with fruit and whipped cream!

Dumplings



The infamous chicken and dumplings might as well be called "chicken and biscuits"! Dumplings are actually related to drop biscuits. The biggest difference: They're steamed within a pot.

Scones

Scones are in the biscuit family even though they are wedge shaped and contain a lot of cream and butter!



Crostoli

This ribbon-shaped Italian dessert is a fried biscuit often dusted with powdered sugar, featuring a light, crispy crunch.



Biscotti

Biscuits aren't always soft and flaky! Biscotti, a hard biscuit, originated in Italy and frequently contains almonds or chocolate.



Cookies



In the USA, we don't think of "cookies" and "biscuits" as being the same thing. But in many parts of Europe, Asia, and Africa, the word "biscuit" is used to describe these sugary treats!